

20•20^{ESG}

GAS COMBINATION OVEN/STEAMER

Boiler-FREE



MODEL 20•20ESG DELUXE
CAPACITY OF FORTY (40) FULL-SIZE OR GN 1/1 PANS,
TWENTY (20) FULL-SIZE SHEET OR GN 2/1 PANS

- Flash-steam generation makes conventional steam generator obsolete:
 - Eliminates steam generating boiler maintenance
 - Ends boiler heating element burn-out
 - Maintains steam levels without a water reservoir
- Cook by internal product temperature or time with temperature variable steam, convection heat, or a combination of both to roast, steam, bake, or oven-fry in a single piece of equipment.
- Provides increased food quality and expands menu options while increasing production efficiency and speed by as much as 70-percent compared to conventional cooking methods.
- EcoSmart™ technology reduces energy cost by using less electricity and water during both normal operation and the cleaning function.
- Gold-n-Brown™ feature provides the operator with the ability to add additional product color.
- AutoClean™ feature simplifies the cleaning process to a single oven function.
- Standard and Deluxe control offers a 2-speed fan, cool-down feature, additional moisture injection, Delta-T cooking, multiple language display, and other control features.
- Enhanced safety feature includes automatic steam venting immediately before cooking time expires. PATENT #7,282,674

SHORT FORM SPECIFICATIONS:

Provide Alto-Shaam Combitherm® floor standing Model 20•20ESG flash-steam combi oven/steamer designed with EcoSmart™ technology for reduced energy and water usage and include operational modes for steam, convection, and a combination of steam and convection heat. Standard features to include energy efficient forced-air power burner, patented heat exchange system, electronic ignition, patented automatic steam venting; Gold-n-Brown™ browning function; and a self-adjusting, flush-mounted rotary door handle with a steam venting safety stop. Control to include 2-speed fan and cool-down function. Oven is to be constructed of 18 gauge stainless steel, include an attached spray hose with backflow preventer, and automatic cleaning function. The oven is to accommodate up to 20 full-size sheet pans or 40 full-size hotel pans, include a removable door gasket for easy replacement, and standard right-hand door hinging. Includes roll-in pan cart with removable drip tray and cart handle.

STANDARD CONTROL: To include removable quick-connect internal product temperature probe in the oven interior.

DELUXE CONTROL: To include removable quick-connect internal product temperature probe in the oven interior and programming capability with Rapid-Touch™ operational quick-keys.

S-CONTROL: To include removable quick-connect internal product temperature probe in the oven interior as an option.

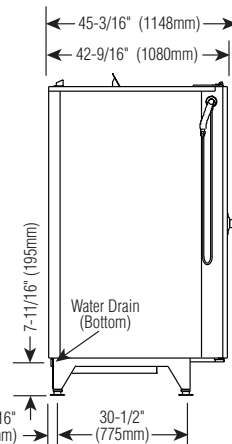
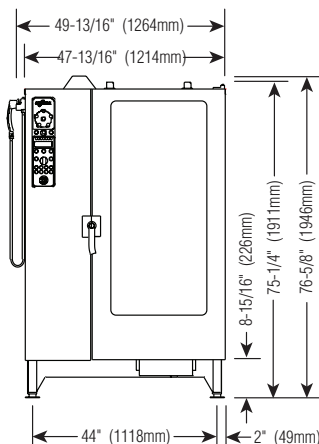
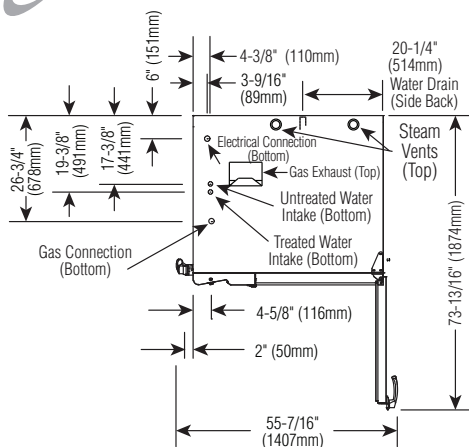
MODELS:

- ☐ 20•20ESG: STANDARD
- ☐ 20•20ESG: DELUXE
- ☐ 20•20ESG: S-CONTROL



STANDARD FEATURES AND ACCESSORIES

- Roll-in pan cart completely interchangeable with QC-100 QuickChiller™ and 20•20 Combimate® companion holding cabinet with:
 - Twenty (20) non-tilt pan support rails
 - 21-1/16" (535mm) horizontal width between rails
 - 2-5/8" (65mm) vertical spacing between rails
 - Ten (10) stainless steel shelves
 - Removable drip tray and cart handle
- Four (4) adjustable legs
- One (1) hand-held shower with backflow preventer PATENT PENDING
- One (1) flush-mounted rotary door latch with steam venting position
- Single-point detachable temperature probe (OPTIONAL ON S-CONTROL MODELS)


DIMENSIONS: H x W x D
EXTERIOR:

76-5/8" x 49-13/16" x 45-3/16" (1946mm x 1264mm x 1148mm)

EXTERIOR WITH RETRACTABLE DOOR:

76-5/8" x 53-13/16" x 45-3/16" (1337mm x 1366mm x 1148mm)

INTERIOR:

54-15/16" x 25-1/4" x 33-7/8" (1395mm x 640mm x 860mm)

CLEARANCE REQUIREMENTS

LEFT: 6" (152mm) PLUS SERVICE ACCESS: 18" (457mm) RECOMMENDED
20" (508mm) FROM HEAT PRODUCING EQUIPMENT

RIGHT: 4" (102mm) TOP: 20" (508mm) FOR AIR MOVEMENT

BACK: 4" (102mm) BOTTOM: 5-1/8" (130mm) FOR LEGS

WATER REQUIREMENTS
TWO (2) COLD WATER INLETS - DRINKING QUALITY

ONE (1) TREATED WATER INLET: 3/4" NPT

ONE (1) UNTREATED WATER INLET: 3/4" NPT

LINE PRESSURE: 30 to 90 psi 2.8 to 6.2 bar

WATER DRAIN: 1-1/2" FERNCO CONNECTION WITH AIR GAP

INSTALLATION REQUIREMENTS

Oven must be installed level. Hood installation. Water supply shut-off valve and back-flow preventer. Alternate burner orifice is required for installation sites at elevations of 3,000 feet (914m) above sea level.

GAS REQUIREMENTS

CONNECTED ENERGY LOAD: 190,000 Btu/hr

HOOK-UP: 3/4" NPT

MINIMUM CONNECTED PRESSURE: 5.5" W.C. (Natural Gas)
9" W.C. (Propane)

MAXIMUM CONNECTED PRESSURE: 14" W.C.
GAS TYPE MUST BE SPECIFIED ON ORDER.

WATER QUALITY MINIMUM STANDARDS

USING A WATER SUPPLY NOT MEETING ALTO-SHAAM'S MINIMUM WATER QUALITY STANDARDS WILL VOID THIS WARRANTY. It is the responsibility of the purchaser to ensure that incoming water supply is compliant with the specifications listed through adequate treatment measures. Installation of the CombiGuard™ Water Filtration System is recommended, but this system may not address all water quality issues present.

Contaminant	Inlet Water Requirements (untreated water)
Free Chlorine	Less than 0.1 ppm (mg/L)
Hardness	Less than 3 gpg (52 ppm)
Chloride	Less than 30 ppm (mg/L)
pH	7.0 to 8.5
Alkalinity	Less than 50 ppm (mg/L)
Silica	Less than 12 ppm (mg/L)
Total Dissolved Solids (tds)	Less than 60 ppm

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW
110 - 120	1	50/60	2 Wire plus ground, AWG 10	22.0	2.64
OTHER VOLTAGES AVAILABLE: Range 200 — 415V — 1 or 3 ph, 50 or 60 Hz					

WEIGHT
CAPACITY

NET	838 lb EST. (380 kg) EST.	FULL-SIZE PANS:	20" x 12" x 2-1/2"	Forty (40)
		GN 1/1:	530 x 325 x 65mm	Forty (40)
SHIP	1325 lb EST. (601 kg) EST.	GN 2/1:	650 x 530 x 65mm	Twenty (20)
		FULL-SIZE SHEET PANS:*	18" x 26" x 1"	Twenty (20)
CRATE	82" x 56" x 50" EST.	ON WIRE SHELVES ONLY		
		480 lb (218 kg) MAXIMUM		
DIMENSIONS: (2083 x 1422 x 1270mm)		VOLUME MAXIMUM: 300 QUARTS (380 LITERS)		

*ADDITIONAL WIRE SHELVES REQUIRED FOR MAXIMUM CAPACITY

Deluxe Control

(PICTURED)

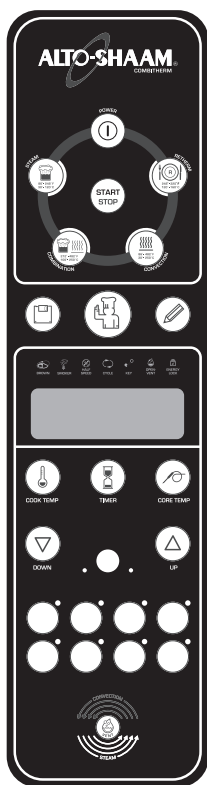
The Combitherm deluxe control includes all the operational functions of the standard control and adds a programming function. Program memory can accept up to 250 procedures, each with up to 20 steps in any combination of cooking modes. The deluxe control also features a set of 8 Rapid-Touch™ keys to assign frequently used programs to cook at the touch of a single button.

Standard Control

The Combitherm standard control includes all operational functions shown to steam, bake, and roast by time or internal product temperature. The control features the Gold-n-Brown™ automatic browning function, a Retherm Mode for plate regeneration, plus a wide variety of auxiliary functions and operational settings. This control is offered for operators that do not require programming capability.

S-Control

The Combitherm S-Control includes all basic combination oven operational modes with the use of rotary dials. The S-Control also features the Gold-n-Brown™ automatic browning function, an automatic cleaning setting, an oven cool-down function, and a half-speed fan position. S-Control models can also be furnished with Core Temperature option package.



Steam Mode

Automatic steaming at 212°F (100°C)
Quick steaming between 213°F and 248°F (101°C and 120°C)
Low temp steaming between 86°F and 211°F (30°C and 99°C)



Combination Mode

Steam and convection cooking with a temperature range of 212°F to 482°F (100°C to 250°C)



Convection Mode

Cooking without steam at a temperature range of 86°F to 482°F (30°C to 250°C)



Retherm Mode

Food or plated meal reheating with automatic steam injection at a temperature range of 248°F to 320°F (120°C to 160°C)



Core Temperature Mode

Cooking by sensing internal product temperature in any selected cooking mode



Gold-n-Brown™

An automatic browning function to be set or programmed as needed to add additional product color in the combination or convection mode of operation.

FACTORY INSTALLED OPTIONS

(MAY REQUIRE ADDITIONAL LEAD TIME)

Gas Type

- ☐ NATURAL
- ☐ PROPANE

☐ Alternate Burner Orifice

REQUIRED FOR INSTALLATION SITES AT ELEVATIONS
OF 3,000 FEET (914m) ABOVE SEA LEVEL

☐ Recessed Door [5006522]

INCREASES OVEN WIDTH BY 4" (102mm)

Single-point removable temperature probe (PATENT PENDING)

INCLUDED ON STANDARD AND DELUXE OVENS

☐ OPTIONAL ON S-CONTROL OVENS [5005679]

☐ Multi-point, hard-wired internal product temperature probe [5005678]

NOT AVAILABLE ON OVENS WITH S-CONTROL

☐ Security Devices [5006528]

FOR CORRECTIONAL FACILITY USE

INCLUDES CONTROL SECURITY PANEL, DOOR LOCK, TAMPER-PROOF SCREW PACKAGE,
FLANGED LEGS FOR FLOOR OR COUNTER BOLTING (PADLOCKS NOT INCLUDED)

☐ Computer Software Options [5005676]

Not available on S-Control Models.

REFER TO HACCP SPECIFICATION SHEET #9015

FOR APPLICABLE PART NUMBERS

☐ HACCP Documentation

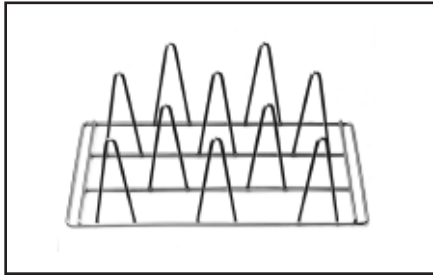
☐ HACCP Documentation with Kitchen Management



☐ Wireless HACCP Documentation with Kitchen Management



IEEE 802.11b STANDARDS



Ten (10) Chicken Roasting Rack
SH-22634



Six (6) Chicken Roasting Rack
(PAN NOT INCLUDED) SH-23000



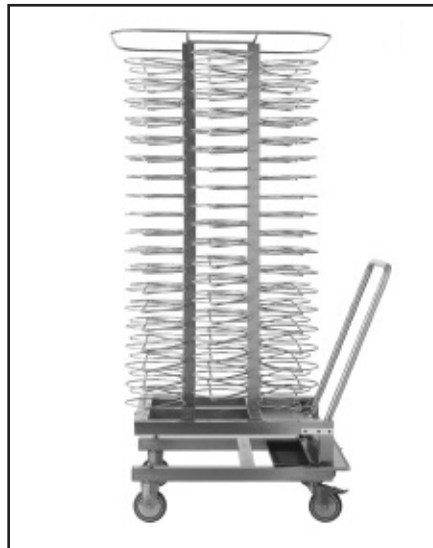
Fry Basket BS-26730



Grilling Grate SH-26731



Roll-in Pan Rack
UN-27970



Roll-in Plate Rack
UN-27971



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OPTIONS & ACCESSORIES		
<input type="checkbox"/> CHICKEN GREASE TRAY WITH DRAIN: 1-1/2" (38mm) DEEP		4758
CHICKEN ROASTING RACKS:		
<input type="checkbox"/> 6 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 10 RACKS PER OVEN		SH-23000
<input type="checkbox"/> 8 CHICKEN CAPACITY — FITS FULL-SIZE PAN: 12 RACKS PER OVEN		SH-23619
<input type="checkbox"/> 10 CHICKEN CAPACITY — FITS IN SIDE RACKS: 12 RACKS PER OVEN		SH-22634
<input type="checkbox"/> COMBIGUARD™ TRIPLE-GUARD WATER FILTRATION SYSTEM (INCLUDES 1 CARTRIDGE)		FI-23014
<input type="checkbox"/> COMBIGUARD™ REPLACEMENT FILTER		FI-26356
<input type="checkbox"/> FRY BASKET, 12" x 20" (325mm x 530mm)		BS-26730
<input type="checkbox"/> GRILLING GRATE, 12" x 20" (325mm x 530mm)		SH-26731
<input type="checkbox"/> PREHEAT SEALING STRIP (TO PREHEAT WITHOUT ROLL-IN TROLLEY)		5007924
<input type="checkbox"/> OVEN CLEANER — SPECIALLY FORMULATED FOR COMBITHERM OVENS		
➤ TWELVE (12) CONTAINERS/CASE, 1 QUART (C. 1 LITER) EACH		CE-24750
<input type="checkbox"/> QUICK DISCONNECT KIT		CR-33543
<input type="checkbox"/> ROLL-IN PAN CART (H X W X D):		UN-27970
65-1/8" x 30-5/16" x 33-13/16" (1653mm x 770mm x 858mm)		
INTERCHANGEABLE WITH 20•20 COMBIMATE HOLDING CABINET AND QC-100 QUICKCHILLER		
ROLL-IN PLATE CART (H X W X D) INTERCHANGEABLE WITH 20•20 COMBIMATE HOLDING CABINET:		
<input type="checkbox"/> 65-1/2" x 30-5/16" x 39-9/16" (1663mm x 770mm x 1004mm) 2-11/16" (69mm) SPACING		UN-27971
<input type="checkbox"/> 65-1/2" x 30-5/16" x 39-9/16" (1663mm x 770mm x 1004mm) 3-1/2" (89mm) SPACING		UN-28311
<input type="checkbox"/> SCALE FREE™ (CITRUS BASED, NON-CORROSIVE DELIMING PRODUCT)		CE-27889
<input type="checkbox"/> SERVICE START-UP CHECK AVAILABLE THROUGH AN ALTO-SHAAM FASTEAM CENTER		SPECIFY AS REQUIRED
<input type="checkbox"/> SHELF, STAINLESS STEEL WIRE		SH-22473



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